



Catering
2016

Welcome



Let us exceed your expectations with uncompromising quality and exceptional service. No matter what the occasion—an incentive program, product launch, awards banquet, convention kick-off or closing event—we offer a sea of possibilities with a wide range of menu selections to suit your budget.

Formal or casual, picnics to gourmet, the only limitation is your imagination. Experience SeaWorld's culinary cuisine from a whole new perspective. Your guests will thank you for it.



Prices Do Not Include Service Charge and Applicable Taxes
Prices are Subject to Change

Breakfast Buffet

Express Continental

Seasonal Fresh Fruit
Assorted Muffins and Danish
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Chilled Fruit Juices

\$13

Deluxe Continental

Seasonal Fresh Fruit
Assorted Muffins and Danish
Steel Cut Oatmeal Bar
Blue Agave Syrup, Brown Sugar, Raisins, Chopped Walnuts, Assorted Fruit
Yogurt Cups with Crunchy Granola
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Chilled Fruit Juices

\$17

Sunrise Buffet

Seasonal Fresh Fruit
Yogurt Cups with Crunchy Granola
Steel Cut Oatmeal Bar
Blue Agave Syrup, Brown Sugar, Raisins, Chopped Walnuts, Assorted Fruit
Scrambled Eggs
French Toast with Maple Syrup and Powdered Sugar
Crisp Bacon and Country Link Sausage
Home-Style Potatoes
Assorted Pastries
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Chilled Fruit Juices

\$24

Breakfast

Plated/ A La Carte

PLATED

Seasonal Fresh Fruit
Scrambled Eggs, Chorizo, Cheese
Refried Beans
Ortega Potatoes
Salsa
Freshly Brewed Coffee and Tea
\$13

Seasonal Fresh Fruit
Scrambled Eggs
Country Link Sausage
Crisp Bacon
Home-Style Potatoes
Assorted Pastries
Freshly Brewed Coffee and Tea
\$15

ADD-ONS/ A LA CARTE

Action Stations

Incredible Omelets 4
Chef-Carved Ham 4
Create Your Own Breakfast Burrito 5
Yogurt & Oatmeal Bar 4

Warm Sandwiches 5

Bagel, Canadian Bacon, Egg, Cheese
Croissant, Ham, Egg, Cheese
English Muffin, Sausage Patty, Egg, Cheese

Breakfast Burritos 5

Chorizo, Egg, Potatoes, Beans, Cheese
Diced Ham, Egg, Beans, Potatoes, Cheese

Muffins* 28
Danish* 28
Croissants*, Preserves, Butter 28
Bagels,* Cream Cheese 28
Cinnamon Rolls* 32
Fresh Brewed Coffee & Assorted Tea* 36
Coffee Bar Upgrade (1) 3
Flavored Creamers, Variety of Specialty Sugars
Coffee Bar Upgrade (2) 4
*Whipped Cream, Cinnamon Sticks, Orange Peel,
Shaved Chocolate*
Hot Spiced Apple Cider* 26
Hot Chocolate, Whipped Cream* 26
Assorted Bottled Juice 3
Apple, Orange, Cranberry
Milk 3

**Per Gallon/ Per Dozen
1 Gallon = 16-18 cups*

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Lunch

Plated Entrees

Served with Fresh Locally Grown Vegetables, Fresh Rolls & Butter, Ice Water, Freshly Brewed Coffee and Tea

Classic Caesar Salad

Crisp Romaine, Toasted Croutons, Grated Parmesan Cheese and Caesar Dressing

Cheese Enchiladas

Corn Tortillas filled with Mexican Cheeses and Topped with a Red Enchilada Sauce.

Served with Rice, Refried Beans and Pico de Gallo.

Tres Leche Cup

\$23

Greek Salad

Crisp Romaine, Fresh Tomatoes, Cucumbers, Olives, Red Onions and Feta Cheese

Cilantro Marinated Chicken

Tender Breast of Marinated Chicken Sautéed in a Cilantro Herb Sauce served alongside Mashed Garlic Potatoes

Fresh Fruit Tart

\$24

Classic Caesar Salad

Crisp Romaine, Toasted Croutons, Grated Parmesan Cheese and Caesar Dressing

Chicken Penne Pasta

Penne Pasta, Creamy Basil Pesto Sauce and Tender Strips of Chicken Breast accompanied by a Garlic Breadstick

Chocolate Mousse Cake

\$24

Edamame Salad

Spring Mix, Edamame, Bell Peppers and Miso Dressing

Fresh Sustainable Salmon

Freshly Grilled Salmon with Teriyaki Glaze and Rice Pilaf

Flourless Chocolate Cake

\$26

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Lunch Buffet

Classic

Macaroni Salad OR Italian Pasta Salad
Caesar Salad

Mesquite Turkey Chipotle Wrap
(Vegetarian Wrap Available Upon Request)

Pulled BBQ Beef Sliders

Individual Bag of Chips

Fresh Fruit Cups

House Bakery Cookie Assortment

Assorted Soda & Bottled Water

\$23

All-American

Red-Skinned Potato Salad with Dill & Sour Cream

Tossed Green Salad

Angus Beef Sliders

Mac & Cheese Bar

Bacon Bits, Shredded Cheese, Chives, Blue Cheese,
Buffalo Sauce, Breadcrumbs, Diced Jalapenos

Vegetarian Baked Beans

Miniature Fruit and Pecan Tarts

Assorted Soda & Bottled Water

\$25

Baja

Caesar Salad

Fresh Fruit Cups with Tajin

"Build Your Own" Tacos

Carne Asada

Fresh Sustainable Fish

Flour and Corn Tortillas

Lettuce, Cheese, Sour Cream, Guacamole

Assorted Salsas

Cheese Quesadillas

Spanish Rice

Cuban Black Beans

Caramel Cheesecake

Flourless Chocolate Cake

Assorted Soda & Bottled Water

\$26

Gourmet

"Build Your Own" Chopped Salad

Chef-Carved: Tri-Tip, BBQ Chicken

Toppings: Bell Pepper, Red Onion, Green Apple,
Cucumber, Tomato, Edamame, Sliced Almonds,
Olives, Feta Cheese, Dried Cranberries, Shrimp

Dressings: Sesame, Balsamic, Ranch

Open Face Sandwiches & Wraps

Grilled Chicken Caesar Flatbread

Mesquite Turkey Chipotle Wrap

Smoked Salmon, Olive Baguette

Havarti Cheese, Pretzel Bun

Pot a Crème Cups

Pepper Lime Marinated Strawberries

Assorted Soda & Bottled Water

\$30

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Hors d'oeuvres

A La Carte

(Priced Per Piece)

COLD

- California Maki Sushi Roll 2.5
- Pepper Lime Marinated Strawberries 2.5
- Red Potatoes, Pesto Cream Cheese 2.5
- Grilled Vegetable Skewer, Yogurt Raita 2.5
- Lemon Chili Pepper Marinated Fruit Skewer 2.5
- Caprese Mozzarella Skewer 2.5
- Tomato Basil Bruschetta 2.5
- French Brie Crostini, Pomegranate Balsamic Onion Confit 2.5
- Crudit  Shooter, Avocado Ranch Dressing 2.5
- Pickled Watermelon Prosciutto Canap  3
- Pink Shrimp Escabeche 3
- Ahi Poke Cone 3.5
- Calamari Salad, Edible Chili Lime Spoon 3.5
- Smoked Salmon Cream Cheese Canap  3.5
- Crab Stuffed California Artichoke 4

HOT

- Cream Cheese Jalapeno Popper 2.5
- Cheese Spanakopita 2.5
- Cuban Meatball 2.5
- Chicken Tender, Ranch Dip 2.5
- Asiago Cheese Quesadilla, Salsa 2.5
- Asparagus Asiago Cheese, Phyllo Dough 2.5
- Chipotle Chicken Skewer 2.5
- Lemon Butter Chicken Skewer 2.5
- Portobello Mushroom, Fontina Cheese, Puff Pastry 2.5
- Hoisin BBQ Chicken Skewer 2.5
- Duck Lumpia, Sweet Chili Sauce 2.5
- Pork Tenderloin Skewer, Plum Sauce 3
- Chicken Vegetable Quesadilla, Salsa 3
- Crab Meat Spinach Stuffed Mushroom 3.5
- Bacon wrapped Scallop 3.5
- Organic Tomato Soup Shooter, Grilled Goat Cheese Bite 3.5
- Filet Mignon Skewer, Chimichurri Sauce 4
- Crab Cake, Herb Aioli 4
- Lamb Chop Lollipop, Rosemary Glaze 4.5

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Hors d'oeuvres Packages

(Pieces /Rates are Per Person)

California Crudité & Artisan Cheese 12.5

Colorful Crudité - Carrots, Asparagus, Haricot Verts
Marinated Olives, Heirloom Tomatoes, Fresh Basil, Mozzarella Cheese

Cheese Board -

Gorgonzola and French Brie with Lavash Crackers
Port Salut and Spanish Manchego with Mini Breadsticks

Charcuterie & Cheese 13.5

French Brie, Pepper Jack, Spanish Manchego
Salami, Prosciutto, Cured Ham
Pickled Olives, Whole Grain Mustard
Multi-Grain Baguette, Asiago Baguette

Entertain 13.5

French Brie Crostini, Pomegranate Balsamic Onion Confit
California Maki Sushi Roll
Duck Lumpia, Sweet Chili Sauce
Organic Tomato Soup Shooter, Grilled Goat Cheese Bite
Hoisin BBQ Chicken Skewer

Celebrate 15.5

Pink Shrimp Escabeche
Crudité Shooter, Avocado Ranch Dressing
Organic Tomato Soup Shooter, Grilled Goat Cheese Bite
Lemon Butter Chicken Skewer
Filet Mignon Skewer, Chimichurri Sauce

Amaze 17.5

Calamari Salad, Edible Chili Lime Spoon
Pickled Watermelon Prosciutto Canapé
Bacon wrapped Scallop
Filet Mignon Skewer, Chimichurri Sauce
Organic Tomato Soup Shooter, Grilled Goat Cheese Bite

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Food Stations

Experience

BOLD

Pulled Pork Jalapeno Slider

Cilantro Cabbage Slaw, Hoisin Honey BBQ Sauce

Crazy Chips

Our Sauce, Jack Cheese, Guacamole, Salsa

FUN

Lo Mein Noodle Stir Fry

*Chicken, Shrimp or Tofu, Ginger Soy Sauce, Cabbage, Carrots
To Go Boxes, Chop Sticks*

FRESH

Chef-Carved Roast Turkey

Chilled Grilled Asparagus, Cranberry Mayonnaise, Dinner Rolls

Caesar Salad

Crisp Romaine Lettuce, Original Anchovy Dressing, Shaved Asiago Cheese

Quinoa Pilaf

Mushrooms, Green Onions

YUM

Assorted Miniature Pastries, Whale Tail Cake Pops

Freshly Brewed Coffee, Decaffeinated Coffee & Tea Assortment

\$35

Food Stations

Savor

Station 1

Chef-Carved Black Angus Tri-Tip

Assorted Miniature Rolls, Creamed Horseradish, Papaya Salsa

California Salad

Mixed Greens, Dried Cranberries, Sliced Almonds, Feta Cheese, Balsamic Vinaigrette

Red-Skinned Potato Salad

Dill, Sour Cream, Bacon

Chilled Marinated Asparagus

Station 2

Penne Bolognese

Penne Marinara

Caesar Salad

Garlic Breadsticks

Fresh Grated Parmesan

Station 3

Sustainable Fresh Fish Tacos

Shredded Green Cabbage, Diced Tomatoes, Chopped Onions, Sour Cream Sauce, Salsa

Corn Tortillas

Spanish Rice

Cuban Black Beans

Station 4

Ultimate Cheesecake Bar

Assorted Cheesecake

Chocolate Sauce, Caramel Sauce, Raspberry Sauce, Toffee Crunch, Oreo Crumbles, Whipped Cream

Freshly Brewed Coffee, Decaffeinated Coffee & Tea Assortment

\$39

Food Stations

Explore

Design Your Own Menu \$45

SALADS (Select 4)

Spinach Salad

Spinach, Romano Cheese, Hard Boiled Egg, Bacon and Dijon Vinaigrette

Caesar Salad

Romaine Lettuce, Grated Parmesan Cheese, Toasted Croutons and Caesar Dressing

Tossed Green Salad

Fresh Greens tossed with Carrots, Cucumbers, Tomatoes and Shredded Red Cabbage

Panzanella Salad

Cucumbers, Olives, Tomatoes and Croutons tossed in a Vinaigrette Dressing

California Salad

Mixed Greens, Dried Cranberries, Sliced Almonds, Feta Cheese and Balsamic Vinaigrette

Caprese Salad

Fresh Tomatoes, Mozzarella and Basil with a Balsamic Glaze

Crisp Tofu Salad

Spring Mix, Edamame, Bell Peppers and Miso Dressing

Honey Glazed Grilled Vegetable Salad

Marinated Squash, Zucchini, Carrots, Red and Green Bell Peppers Grilled on a Wood Burning Grill, tossed with Mixed Greens and Balsamic Vinaigrette

Gorgonzola Ravioli

Tossed in Lemon and Olive Oil Dressing

Fresh Seasonal Fruit Salad

ENTRÉE (Select 3 – 1 Beef Item Only)

Meat or Vegetable Lasagna

Generous Layers of Pasta, Ricotta Cheese, Marinara Sauce and Mozzarella Cheese accompanied with the choice of a Hearty Meat Sauce or a variety of Local Fresh Sautéed Vegetables

Chicken Dijon

Lightly Breaded Dijon Mustard Marinated Chicken Breast Sprinkled with Parmesan Cheese and baked to a Golden Brown

Stuffed Pasta Shells

Jumbo Pasta Shells stuffed with Ricotta Cheese, Fresh Garlic & Parsley, cooked al dente and topped with Marinara Sauce and Mozzarella Cheese

Cilantro Chicken

Herb Marinated Chicken Breast Topped with a Creamy Cilantro Sauce

Pulled Pork, Beef or Turkey Slider**Catch of the Day**

Fresh Sustainable Local Fish Selection Prepared with Chef's Choice of Sauce

Beef and Broccoli

Thin Sliced Marinated Tri-Tip Sautéed with Onions and Broccoli in a Sherry and Soy Demi-Glaze

Shrimp Scampi

Baked in a White Wine, Garlic, Butter Sauce topped with Feta Cheese, Tomatoes and Garnished with Fresh Chopped Basil

Lo Mein Noodle Stir Fry with Tofu and Chicken

Prepared with Ginger Soy Sauce, Cabbage and Carrots

Chef-Carved Black Angus Tri-Tip, Roasted Chipotle Turkey or Bacon Wrapped Pork Tenderloin

DESSERTS (Select 2 A La Carte or 1 Station)

A La Carte

Pot a Crème

Chocolate Mousse Cake

Tiramisu

Assorted Mini Pastries

Pepper Lime Marinated Strawberries

Flourless Chocolate Cake

Caramel Cheesecake

Colorful French Macarons (add \$2.00++ per person)

Station

Ultimate Cheesecake Station

Build Your Own S'mores

Waffles on a Stick with Sweet & Savory Toppings

STARCH (Select 1)

Quinoa Pilaf with Mushrooms & Green Onions

Mashed Garlic Potatoes

Roasted Red-Skinned Rosemary Potatoes

Rice Pilaf

Pasta Alfredo

Smashed Red-Skinned Potatoes

Gnocchi

Served with Fresh Locally Grown Vegetables, Assorted Dinner Rolls, Freshly Brewed Coffee, Decaffeinated Coffee and Tea

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Food Stations

Indulge

SUSTAINABLE SEAFOOD

Chef-Grilled Pink Shrimp*, Wasabi Mayo
Salmon Steamer Basket, Miso Broth, Bok Choy
Organic Quinoa, Green Onions, Mushrooms
Chinese Broccolini

FREE RANGE

Korean Baby Back Ribs, Bulgogi Sauce
Free Range Chicken, Lemon Butter
Roasted Fingerling Potatoes, Rosemary, Garlic
Tofu Salad, Spring Mix, Edamame, Peppers

CALIFORNIA CRUDITE & ARTISAN CHEESE

Colorful Crudité, Carrots, Asparagus, Haricot Verts
Marinated Olives, Heirloom Tomatoes, Fresh Basil, Mozzarella Cheese
Cheese Board -
Gorgonzola, French Brie, Lavash Crackers
Port Salut, Spanish Manchego, Mini Breadsticks

DESSERT DISPLAY

Flourless Chocolate Cake
Miniature Cheesecake
Tiramisu Cups
Fruit Cups, Tajin

FRESHLY BREWED

Regular & Decaffeinated Coffee
Tea Assortment
Flavored Creamers, Specialty Sugars

\$65

**May be upgraded to Grilled Sea Scallops for an additional 4++ per person*

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Food Stations

Live Action

(Add a Chef-Enhanced Station to Any Menu)

Carving Station 8 Ham/ 10 Turkey/ 12 Tri-Tip/ 18 Beef Tenderloin

Choose from a Variety of Meats to Enhance your Dinner Menu

Build Your Own Tacos Locos 14

*Choice of 2 Meat Selections—Shrimp, Napoles, Skirt Steak, Chicken, Fish
Assorted Salsas, Spanish Rice, Cuban Black Beans*

Sustainable Seafood (Seasonal) 18

Jumbo Shrimp, Oysters, Ahi Tuna

Slider Station 14

*Choice of 2—Pulled Kahlua Pork, BBQ Brisket, BBQ Chicken, Angus Beef, Lamb
Crazy Chips with Guacamole, Pico de Gallo, Pepper Jack Cheese, Our Sauce*

Yukon Gold Mashed Potato or Sweet Potato Martini 8

(Baked Russet Potato & Sweet Potato Bar also available)

Creamy Potato &/or Sweet Potato, a Variety of Hot and Cold Toppings, Served in a Martini Glass

Gourmet Mac & Cheese 8

Variety of Hot & Cold Toppings

Stir Fry in a Box 8

*Lo Mein Noodles with Cabbage, Carrots and Ginger Soy Sauce topped with guest's choice of
Chicken, Shrimp and Tofu and served in a To-Go Box with Chopsticks*

Risotto Bar 8

Creamy Risotto Cooked on Site and Blended with Meat and Vegetarian Toppings of Guest's Choice

Pasta Bar 8

Penne Pasta with a Choice of Sauce(s) and Toppings, Caesar Salad and Garlic Breadsticks

Sushi Station 10

Hand Rolled Maki Sushi, Sea Weed Salad and Pickled Asian Cucumber; Add Spicy Tuna for \$4

Build Your Own Crazy Chips 6

*Fresh House-Made Potato Chips with Guacamole, Pico de Gallo, Pepper Jack Cheese, Our Sauce, Nacho Cheese and
Bacon Crumbles*

Waffles on a Stick 6

Fluffy Made to Order Waffles on a Stick with an Assortment of Sweet & Salty Toppings

Drip Coffee Bar 4

*Rich Sumatra, Flavorful Kenyan and Bold Kona Coffees Brewed Upon Order, Flavored Creamers
and a Variety of Specialty Sugars*

Build Your Own Menu with a Selection of Live Action Stations—Ask Sales Representative for Pricing

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Food Stations

Specialty Desserts

Add a Specialty Dessert Station to Any Menu

Chocolate Fountain 13

Milk Chocolate Served with Assorted Items for Dipping

Ultimate Cheesecake Station 6

Assorted Cheesecake Flavors, Chocolate Sauce, Caramel Sauce, Raspberry Sauce, Toffee Crunch, Oreo Crumbles, Whipped Cream

Sweet Table 13

Assorted Mini Pastries, Assorted Mousse in Chocolate Cups, Chocolate Covered Almond Clusters, Chocolate Truffles, Dark and White Chocolate Covered Strawberries, Mini Cannoli, Imported Cheese Display, Freshly Brewed Coffee, Decaffeinated Coffee and Assortment of Tea

Candy Station 6

Choice of 4 Candy Selections (total of 8 ounces of candy per person)

Build Your Own S'mores 13

Graham Crackers, Marshmallows, Ghirardelli Chocolate

Assorted French Macaron Display 10

Assortment of Flavors—Sea Salt Caramel, Pistachio, Chocolate, Raspberry

Please ask about our Edible Dessert Centerpieces

Plated Dinner

Served with Fresh Locally Grown Vegetables, Dinner Rolls & Butter , Ice Water, Freshly Brewed Coffee and Tea

Classic Caesar Salad

Crisp Romaine, Toasted Croutons, Grated Parmesan Cheese and Caesar Dressing

Chili Lime Chicken and Fresh Sustainable Alaskan Salmon

A Boneless Breast of Chili Lime marinated Chicken paired with baked filet of Salmon in a Jalapeno Beurre Blanc Sauce served alongside Quinoa Pilaf

Tres Leche Strawberry Mousse

\$35

Wedge Salad

1/4 Ice Berg Lettuce, Plum Tomatoes, Blue Cheese and Balsamic Glaze

Pan Seared Chicken and Filet Mignon

A Boneless Breast of Chicken and Sautéed Filet Mignon with Port Wine Butter accompanied by Fingerling Potatoes with Roasted Garlic

Assorted Miniature Pastries

\$39

House Salad

Romaine, Red Onion, Mandarin Orange, Gorgonzola and Raspberry Vinaigrette

Filet Mignon and Bacon wrapped Shrimp

Sautéed Filet Mignon with Port Wine Butter served alongside Crispy Bacon wrapped Shrimp and Mashed Garlic Potatoes

Tiramisu

\$40

Vegetarian Options Available

Alternative Options

Starter

French Onion Soup
Organic Tomato Basil Soup
Greek Salad

Starch

Pecan Rice Pilaf
Roasted Red-Skinned Rosemary Potatoes

Dessert

Caramel Cheesecake
Crème Brulee Cappuccino Mousse
Chocolate Grand Marnier

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Children's Menu/ A La Carte

CHILDREN'S MENU

Create-Your-Own Kid's Meal 11.5

ENTRÉE (Select 2)

Cheese Quesadilla
Hot Dog
Chicken Nuggets
Grilled Cheese Sandwich
Penne Pasta, Meatballs, Marinara Sauce
Cheese Pizza

SIDE ITEM (Select 2)

Macaroni & Cheese
Corn on the Cob
Green Peas & Carrots
Tater Tots
Mixed Vegetables

DESSERT (Select 1)

Shamu Cookie
Jell-O Cup
Chocolate Chip Cookie
Rice Krispy Treat
Fresh Fruit

All meals are plated. A minimum of 50 children is required for a buffet set-up.

A LA CARTE

BEVERAGES

Milk 2
Coffee Bar Upgrade (1) - Flavored Creamer
and Variety of Specialty Sugars 3
Soda 3
Bottled Water 3
Sparkling Water 3
Assorted Bottled Juices - Orange, Apple, Cranberry 3
Coffee Bar Upgrade (2) -Whipped Cream, Cinnamon
Sticks, Orange Peel, Shaved Chocolate 4
Iced Tea* 22
Lemonade* 22
Fruit Punch* 22
Hot Chocolate with Whipped Cream* 26
Hot Spiced Apple Cider* 28
Freshly Brewed Coffee & Hot Tea Service* 36

SNACKS

Shamu Ice Cream Bars 3
Whale Tail Cake Pops 3
Caramel Corn 3
Popsicle 3
Ice Cream Cookie Sandwich 3.5
Nachos 4
Cheddar Fish* 15
Party Mix* 18
Wasabi Peas* 18
Assorted Cookies* 21
Mixed Nuts* 24
Granola Bars* 24
Assorted Chocolate Dipped Cookies* 28
Hot Pretzels Served with Mustard and Cheese* 36
Shamu Cookies* 36

**Per Gallon/ 1 Gallon = 16-18 cups*

**Per Dozen/ Per Pound*

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Bar Service

A complete bar can be set-up in select reception and dining areas. This requires a \$600 cumulative bar guarantee per bar. The bar can be set-up on a host or no-host (cash) basis with beverage prices charged per drink. On all hosted bars a service charge will be added. Kegs of beer or bottled wine served at the table will not be considered part of your bar guarantee. If the bar guarantee is not met, you will be charged the difference. A bar inventory will be taken before and after your event. You are welcome to be present during the inventory.

FULL SERVICE BAR

BEER 7
 Budweiser
 Bud Light
 Stella Artois
 Shock Top
 Red Trolley
 Corona
 Stone IPA
 O'Doul's

SPIRITS 8/14
 Seagrams
 Jack Daniels Bourbon
 Smirnoff Vodka
 Tanqueray Gin
 Bacardi Rum
 Jose Cuervo Tequila
 Captain Morgan Rum
 Johnny Walker Black

LIQUEURS 9
 B&B Cognac
 Amaretto
 Grand Marnier
 Kahlua
 Bailey's Irish Cream

WINE 7/7.5
 William Hill Chardonnay
 Leese-Fitch Cabernet
 SIP Moscato
 William Wycliff Brut, Champagne

NON-ALCOHOLIC 3
 Soda
 Juice
 Sparkling Water
 Bottled Water

*Brands Subject to Change Without Notice
 Premium Service Bar Also Available*

HOSTED BAR PACKAGES—BY THE HOUR/ DRINK TICKET

BEER, WINE & NON-ALCOHOLIC

1 Hour\$14
 2 Hour\$22
 3 Hour\$30
 4 Hour\$36

Drink Ticket \$7

STANDARD COCKTAILS

1 Hour\$17
 2 Hour\$25
 3 Hour\$33
 4 Hour\$39

Drink Ticket \$8

PREMIUM COCKTAILS

1 Hour\$20
 2 Hour\$28
 3 Hour\$36
 4 Hour\$42

Drink Ticket \$9

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Bar Service

Wine List

CHARDONNAY

House White William Hill, Napa CA 27
Kendall Jackson, Sonoma CA 30
Frei Brothers, Russian River, Sonoma CA 35
Sterling, Napa CA 42

FOOD FRIENDLY & INTERESTING WHITES

Ecco Domani Pinot Grigio, Tre Venezie Italy 27
MacMurray Ranch Pinot Gris, Russian River, Sonoma CA 32

SPARKLING & CHAMPAGNE

SIP, Moscato, CA 32
William Wycliff Brut, CA 34
Roederer Estate Brut, CA 42
Louis Roederer Champagne, Brut Premier, Reims France 70

CABERNET SAUVIGNON

House Red Leese-Fitch, Sonoma CA 30
Turning Leaf Coastal Reserve, Central Coast 31
Kendall Jackson, Sonoma CA 32
Frei Brothers, Alexander Valley, Sonoma CA 40
Sterling, Napa CA 46

MERLOT

Indigo Hills, San Francisco Bay CA 29
Frei Brothers, Dry Creek CA 34
Sterling, Napa CA 42

FOOD FRIENDLY & INTERESTING REDS

McWilliams Hanwood Estate Shiraz, Australia 29
Rancho Zabaco Heritage Vines Zinfandel, Sonoma CA 32
Anapamu Syrah, Paso Robles CA 35
MacMurray Ranch Pinot Noir, Sonoma Coast CA 36